

I. Amendments to the Specification

At page 10, second paragraph should read as follows:

By means of differential scanning calorimetry ~~eolorimetry~~ calorimetry (DSC) the transition of the crystalline or partially crystalline starch into the amorphous state can be detected. Under suitable extrusion conditions the starch becomes completely vitrified, i.e. changes into the amorphous state. By way of example, a test with tapioca starch as the polysaccharide and caffeine as the active agent was carried out. The thermogram of the pre-blend is shown in Fig. 1a, consisting of 90% tapioca starch and 10% caffeine with the addition of water, shows the typical endothermic peaks in the range of about 65°C.

At page 10, fourth paragraph, should read as follows:

The transition from crystalline or partially crystalline into the amorphous or partially amorphous state may also be detected with the aid of x-ray diffraction. For the following exemplary test, a sample consisting of 80% potato starch and 20 caffeine was used. The x-ray diffraction pattern of the potato starch-caffeine pre-blend shown in Fig. 2 shows the signals of the crystalline part of the starch in the range of around ~~20°C~~ 20°. After application of the inventive method, the x-ray diffraction pattern of the corresponding extrudate does not have any signals anymore, which indicates a crystalline portion of the starch.